



## Roasted vegetable and chick pea salad

### Ingredients

- 1 small red onion, cut into 8 even wedges
- 2 courgettes, thickly sliced
- 8 baby sweetcorn, cut in half crossways
- 1 small red pepper, seeded and cut into chunks
- 2 tablespoons olive oil
- 8 baby plum tomatoes or cherry tomatoes
- 1 teaspoon each ground cumin and ground coriander
- 1/2 teaspoon hot chilli powder, or to taste
- 1 clove garlic, crushed
- 6 tablespoon tomato juice or passata
- 1 1/2 teaspoon balsamic vinegar
- Freshly ground black pepper, to taste
- 150g (5 1/2oz) canned chick peas (drained weight), rinsed and drained
- 1-2 tablespoons shredded fresh basil leaves

### Method

1. Preheat oven to 220°C/fan 200°C/gas mark 7.
  2. Combine red onion, courgettes, sweetcorn and red pepper in a non-stick roasting tin; drizzle over 1 tablespoon oil and toss to mix well.
  3. Roast for 15-20 minutes. Stir vegetables; scatter tomatoes over top.
  4. Roast for a further 5-10 minutes or until vegetables are tinged brown at the edges; transfer to a bowl.
  5. Heat remaining oil in a small pan. Add spices and garlic; cook for 1-2 minutes, stirring.
  6. Remove pan from heat; whisk in tomato juice, vinegar and black pepper.
  7. Add chick peas, tomato dressing and basil to vegetables; toss to mix.
- Serve hot or cold.